

Prawns & green bean salad

Search:

- [Salad](#)
- [Seafood](#)
- [Recipes](#)

Prawns & green bean salad

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

4 people are cooking this [Count me in](#)

Looking for quick and easy recipe ideas? This prawn salad takes less than 15 minutes to make. Ideal for lunch on the go.

Ingredients (serves 2)

- 8 cooked prawns
- 1 cup shredded green beans
- 1 tbsp mayonnaise
- Cracked black pepper for serving

Method

Purchase the freshest cooked prawns. Peel the shells back but leave tails intact. Place the prawns in a bowl.

Shred the green beans into thin strips. Blanch the beans in boiling water for about 30 seconds. Drain the beans, then refresh them by dunking in a bowl of icy cold water to stop the cooking process. Remove the beans from the water and place in the bowl with the prawns. Add mayonnaise and season to taste.

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() {
```

Prawns & green bean salad

```
$(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#.result').html(data); alert('This recipe was added to your favorites list'); }); }
```